

4754960 / 0 - 4165144 (06-05-02)



## WARNING



### FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP Tank not connected for use shall not be stored in the vicinity of this or any other appliance.

### FOR YOUR SAFETY

#### If You smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

4754960

## ASSEMBLY MANUAL



**FOR OUTDOOR HOUSEHOLD USE ONLY. DO NOT USE INDOORS OR FOR COMMERCIAL COOKING**

INSTALLER/ASSEMBLER: Leave these instructions with consumer.

CONSUMER: Keep this manual for future reference.



## WARNING



Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.



## WARNING



Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.



## CAUTION



Read and follow all safety statements, Assembly Instructions and Use and Care directions before attempting to assemble and cook.

Some parts may contain sharp edges - especially as noted in the manual! Wear protective gloves if necessary.

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If you have any questions or need assistance during assembly, please call 1-800-241-7548.

Visit us on the web at: [www.charbroil.com](http://www.charbroil.com)

**Char-Broil**

## Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



### DANGER



- Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



### WARNING



- Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.



### CAUTION



- Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

## Installation Safety Precautions

- This grill is designed for use with an LP (propane) gas tank using the regulator/valve assembly supplied. Do not use with any other fuel source, including fixed fuel (propane or natural gas) systems.
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1** or **CAN/CGA-B149.2 Propane Installation Code**. Handling and storage of LP cylinders must conform to LP Gas Code **NFPA/ANSI 58**. Grill is not for use in or on recreational vehicles and/or boats.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or **National Electrical Code, ANSI / NFPA 70** or **Canadian Electrical Code, CSA C22.1**. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

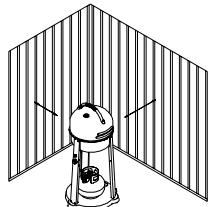


### WARNING



#### For safe use of your grill and to avoid serious injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under a surface that can catch fire.
- Do not use charcoal in a gas grill.
- Use grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights, live electrical appliances, etc.



#### • Apartment Dwellers:

Check with management to learn the requirements and fire codes for using an LP Gas Grill in an apartment. If allowed use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies made of wood.

- NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.
- Never operate grill with LP tank out of correct position.
- Always close LP tank valve and remove coupling nut before moving LP tank from specified operating position.

### Warranty Information

Serial Number \_\_\_\_\_

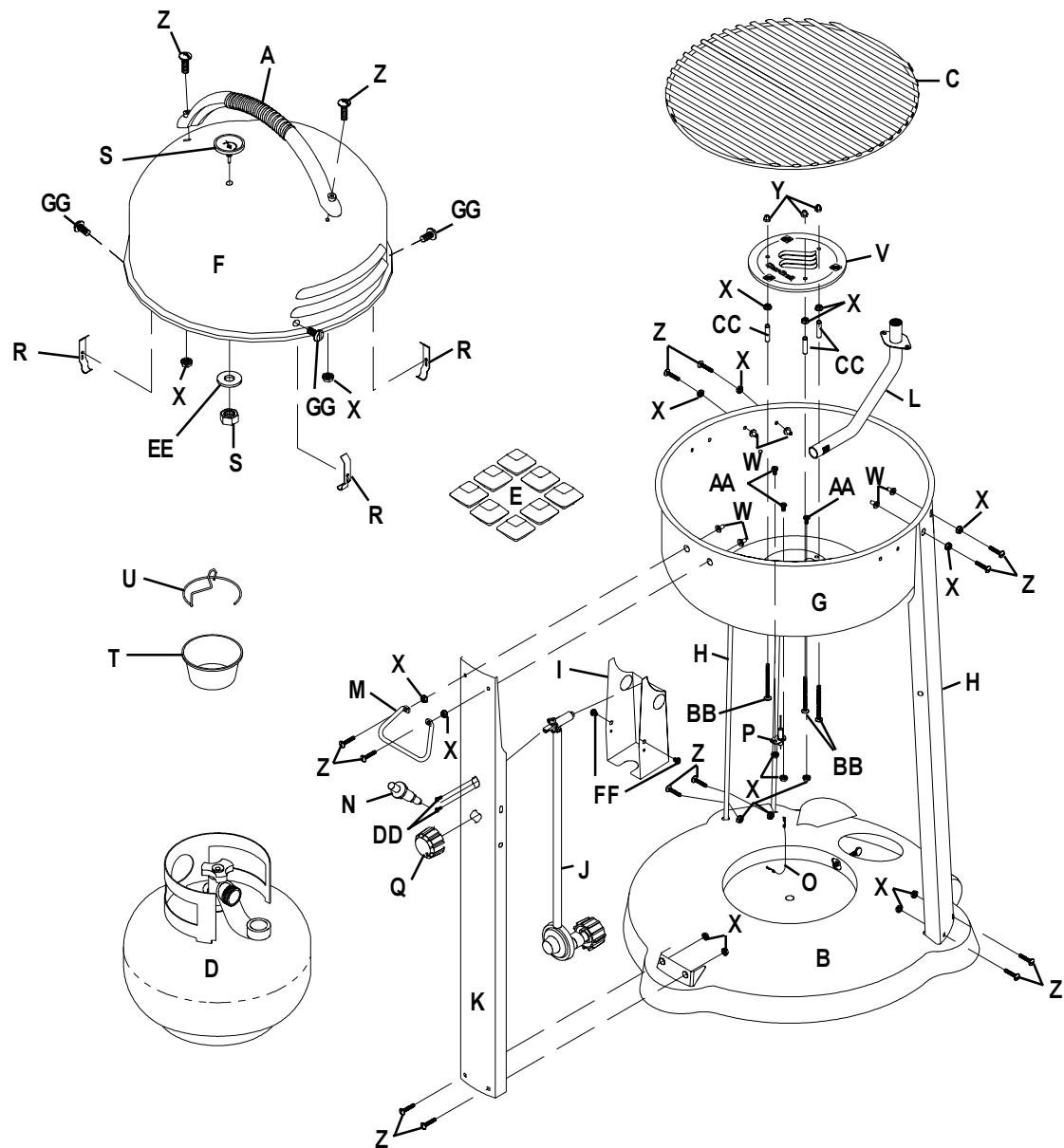
Model Number \_\_\_\_\_

Date Purchased \_\_\_\_\_

Carton Label # GG \_\_\_\_\_

## Parts List - Model 4754960

| Key Qty | Qty | Description          | Part#   |
|---------|-----|----------------------|---------|
| A       | 1   | Lid Handle           | 4154399 |
| B       | 1   | Base                 | 4154380 |
| C       | 1   | Cooking Grate        | 4157097 |
| D       | 1   | LP Tank              | 4158069 |
| E       | 1   | Briquets Bag         | 4158125 |
| F       | 1   | Grill Lid            | 4509232 |
| G       | 1   | Grill Bottom         | 4509233 |
| H       | 2   | Blank Legs           | 4302534 |
| I       | 1   | Valve Cover          | 4502445 |
| J       | 1   | Valve/Hose/Regulator | 4524493 |
| K       | 1   | Control Leg          | 4525834 |
| L       | 1   | Burner               | 4068082 |
| M       | 1   | Leg Handle           | 4150357 |
| N       | 1   | Ignitor              | 4153713 |
| O       | 1   | Ignitor Wire         | 4153761 |
| P       | 1   | Electrode            | 4153800 |



|   |   |                       |         |
|---|---|-----------------------|---------|
| Q | 1 | Control Knob          | 4154214 |
| R | 3 | Lid Hanger            | 4154245 |
| S | 1 | Heat Indicator w/ Nut | 4156896 |
| T | 1 | Grease Cup            | 5156609 |
| U | 1 | Grease Clip           | 5156610 |
| V | 1 | Heat Plate            | 4156439 |

### #10 Fasteners Bag: 4254038

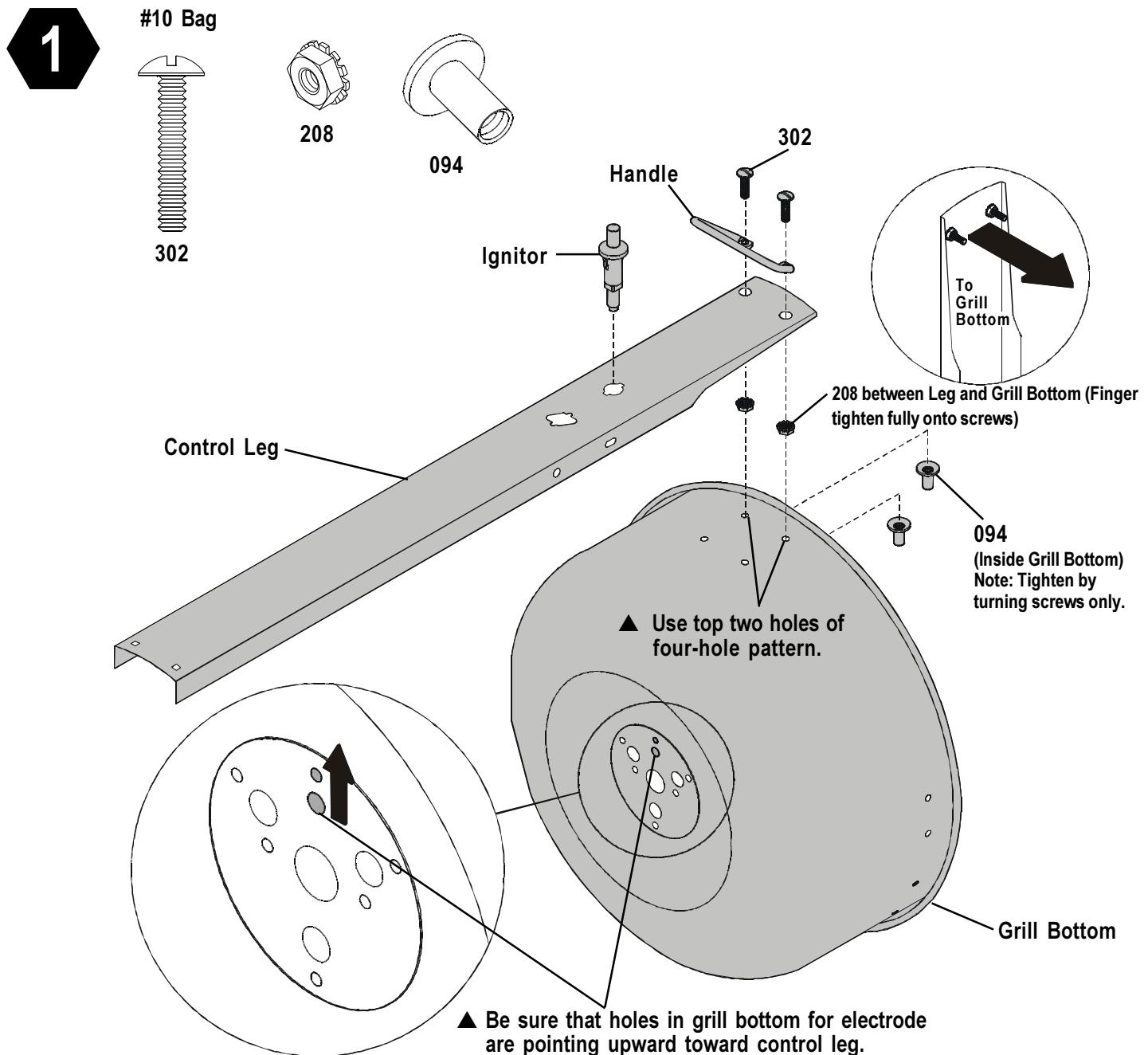
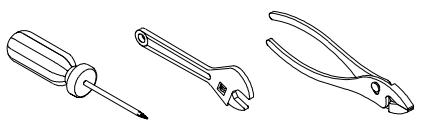
|    |    |                             |         |
|----|----|-----------------------------|---------|
| W  | 6  | #10-24 x 7/16 T- Nut        | 4080094 |
| X  | 20 | #10-24 Hex Nut (keps)       | 4080208 |
| Y  | 3  | #10-24 Acorn Nut            | 4080251 |
| Z  | 14 | #10-24 x 1" Machine Screw   | 4080302 |
| AA | 3  | #10-24 x 3/8" Machine Screw | 4080345 |
| BB | 3  | #10-24 x 2" Machine Screw   | 4080377 |
| CC | 3  | 1-1/2" Spacer               | 4080724 |

### Misc. Fasteners Bag: 4253106

|    |   |                              |         |
|----|---|------------------------------|---------|
| DD | 2 | #6-32 x 3/8" Machine Screw   | 4080361 |
| EE | 1 | 5/16 Flat Washer             | 4080413 |
| FF | 2 | #10 x 3/8 Self-tap Screw     | 4080735 |
| GG | 3 | #12-14 x 1/2" Self-tap Screw | 4080772 |

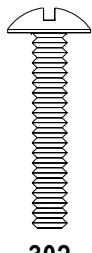
## Before Beginning Assembly

- Remove all contents from box. Lay cardboard on the ground when unpacking, assemble grill parts on the cardboard to avoid scratching surfaces.
- Carefully read and follow all assembly instructions, paying particular attention to parts orientation.
- Easily find fasteners by referring to each item (shown actual size) at the start of each step.
- Minimum tools...for assembly of your grill include screwdrivers (Phillips), adjustable wrench and pliers. A 3/8" nut driver would be ideal.
- You may fill your LP gas tank prior to assembly.  The tank must also have the safety cap installed onto the tank valve when not in use, see Use & Care section.

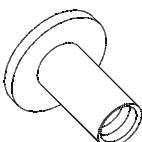


**2**

#10 Bag



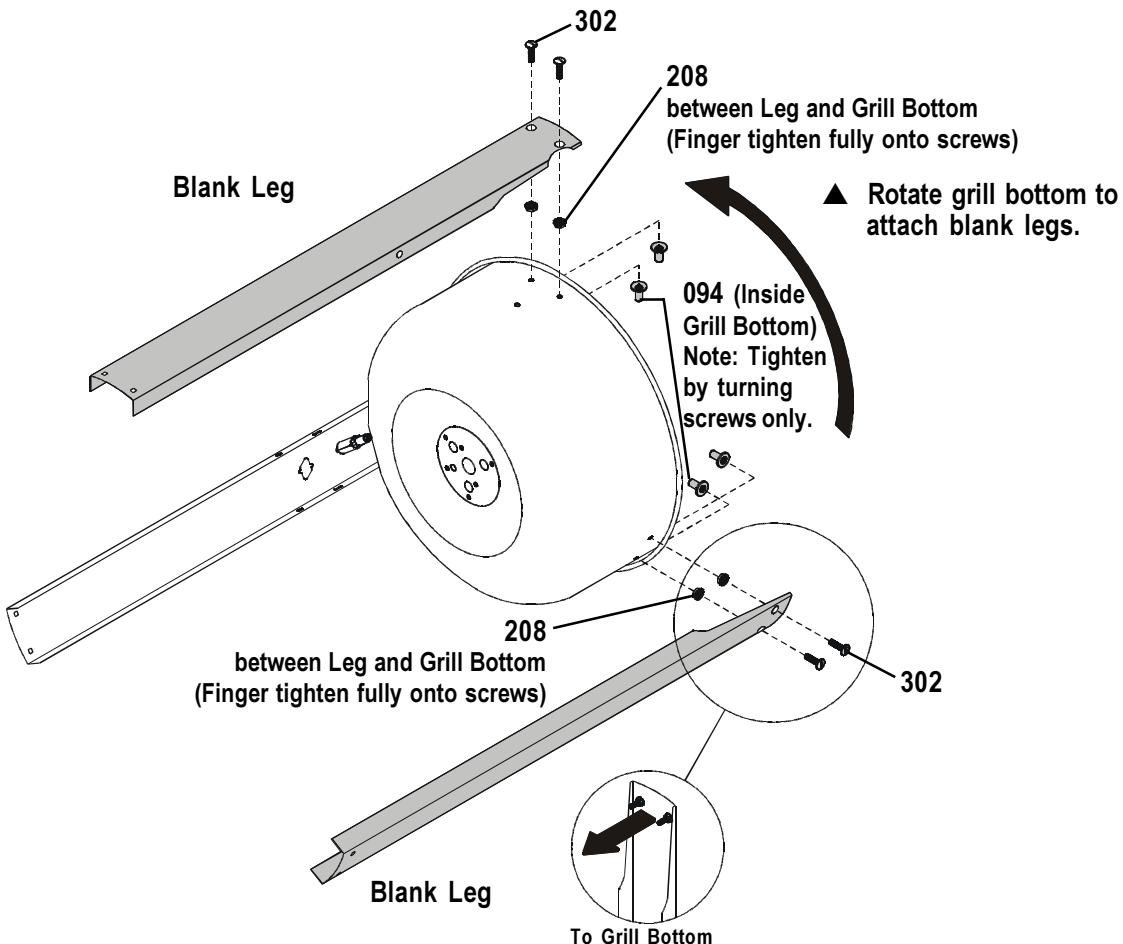
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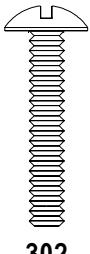
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**3**

#10 Bag

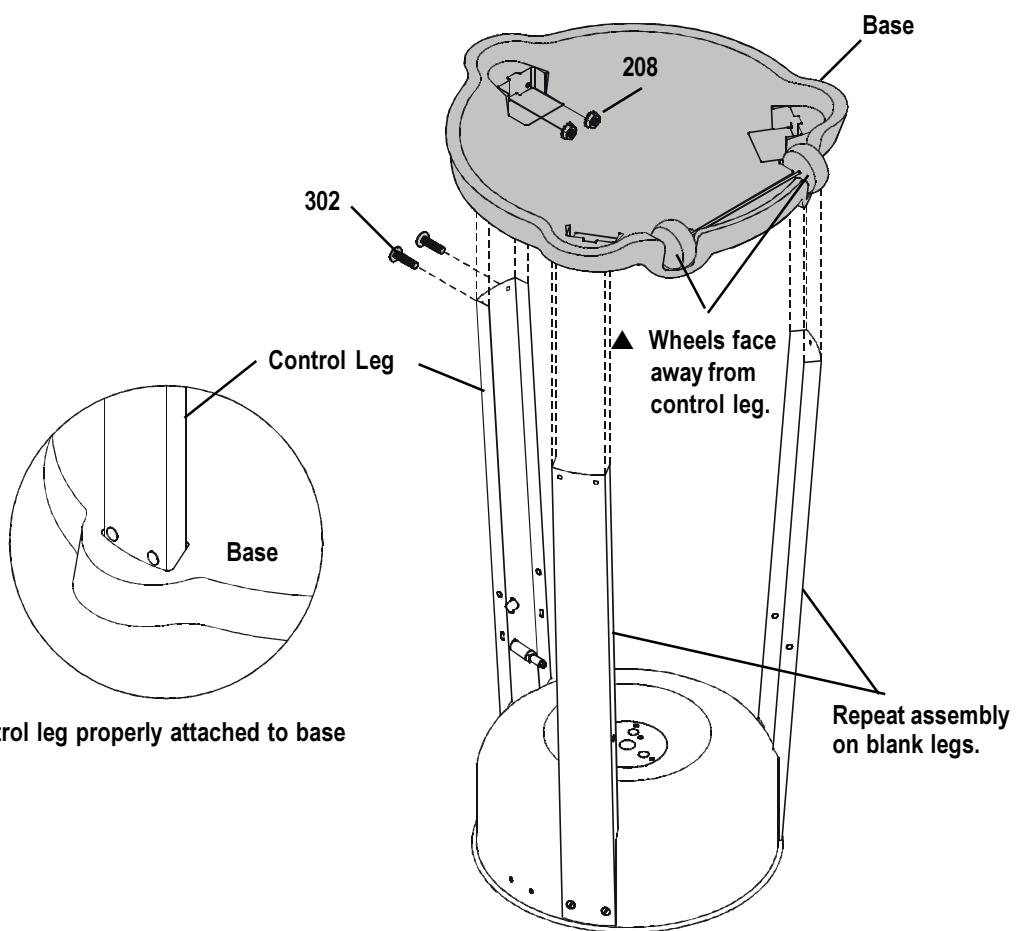


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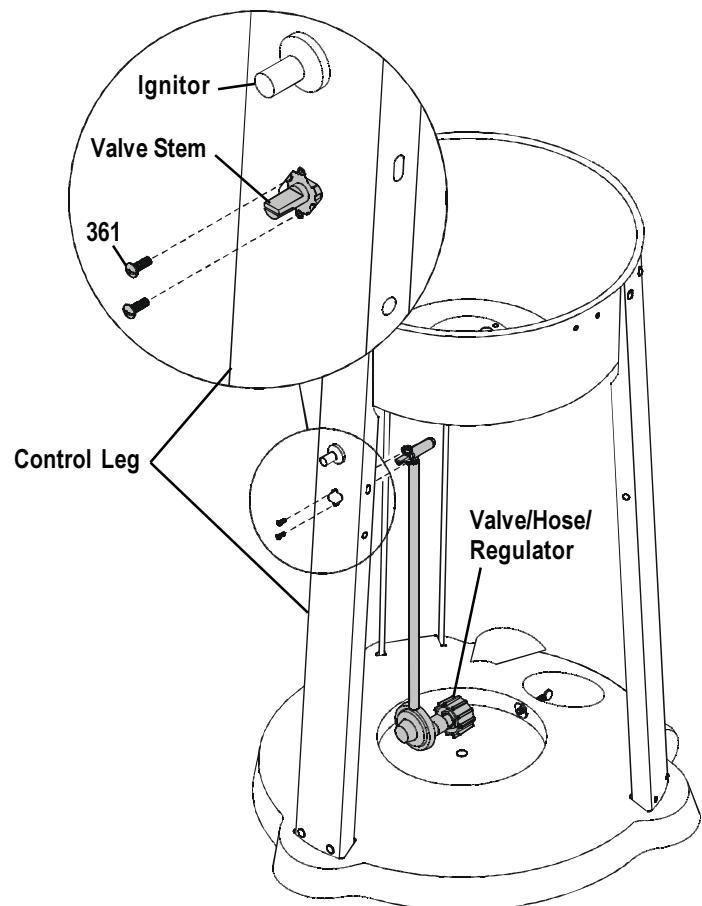
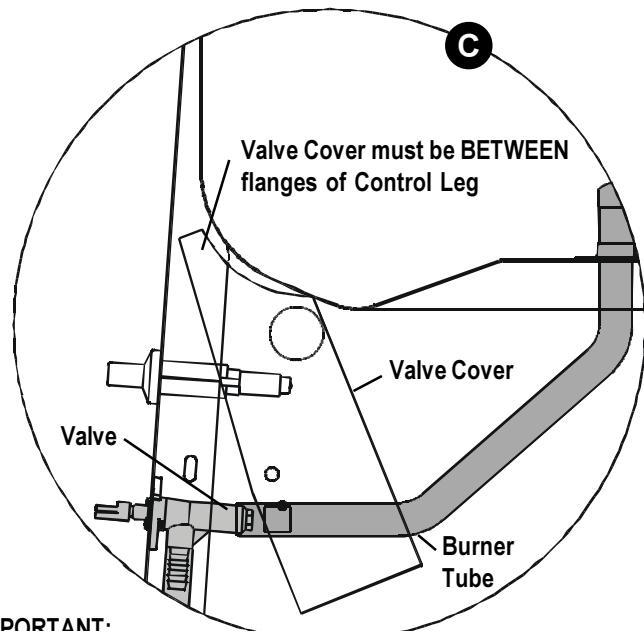
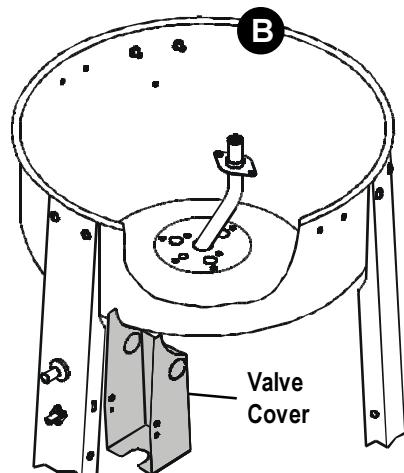
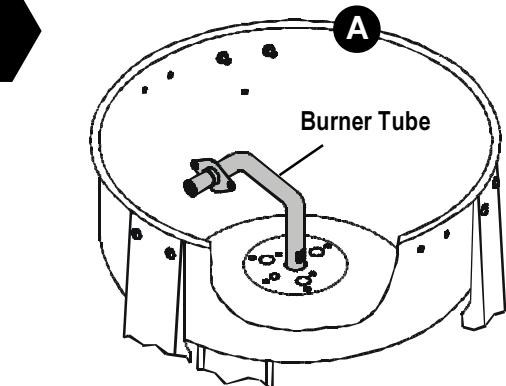
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Control leg properly attached to base

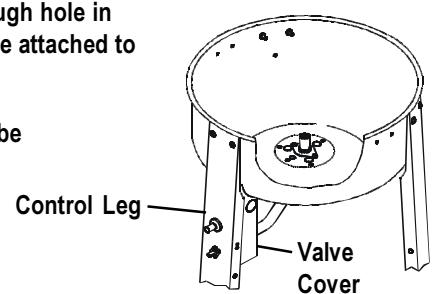
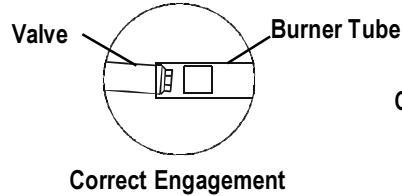


**4**

Misc. Bag

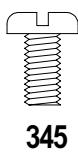
**5**

▲ **VERY IMPORTANT:**  
Burner tube must pass through hole in  
valve cover and engage valve attached to  
control leg.



**6**

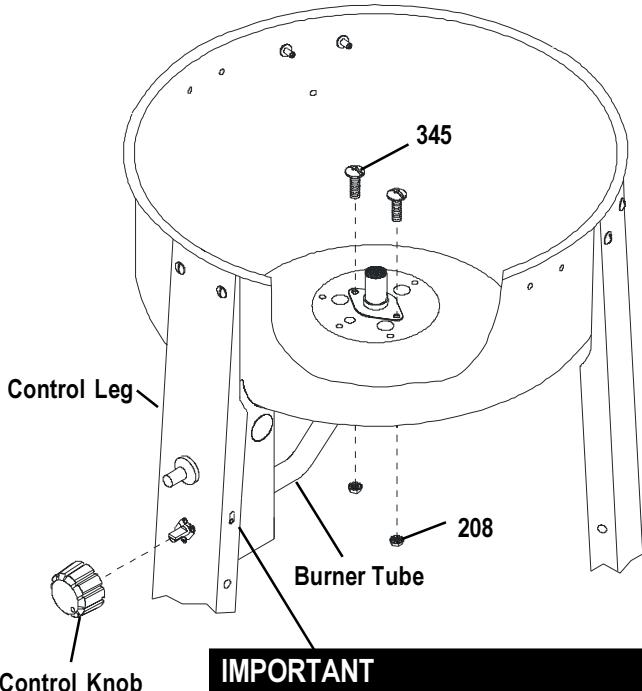
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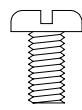
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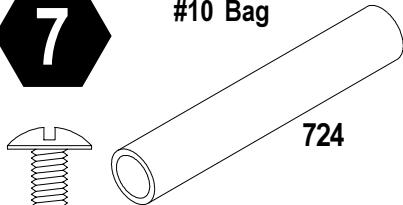
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**7**

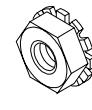
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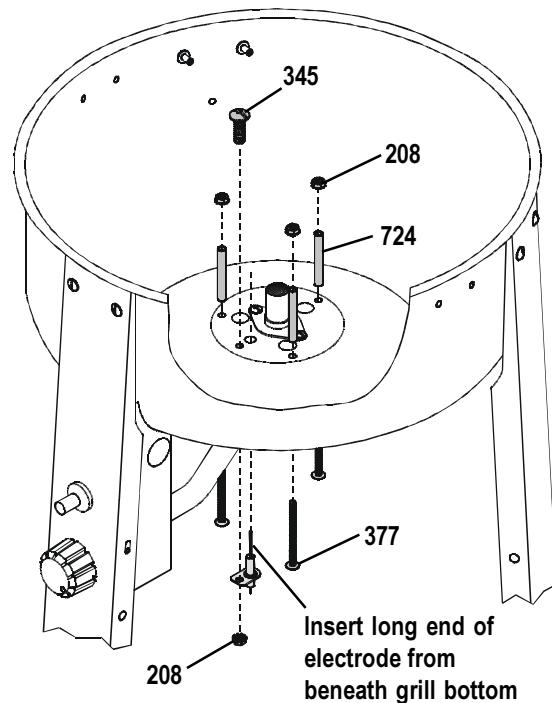
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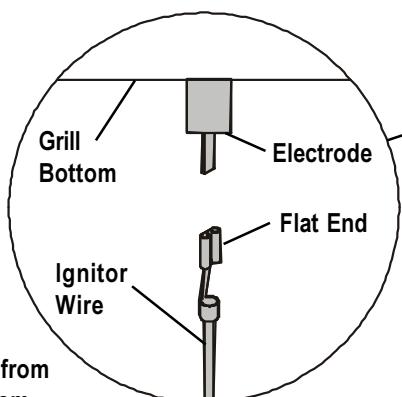
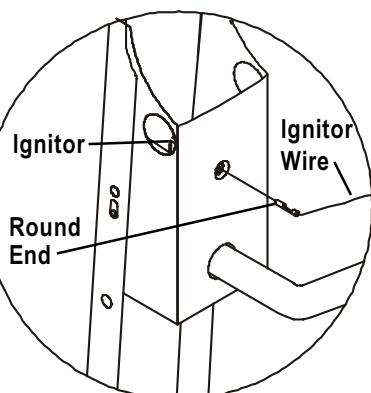
**8**

Rear view of control leg

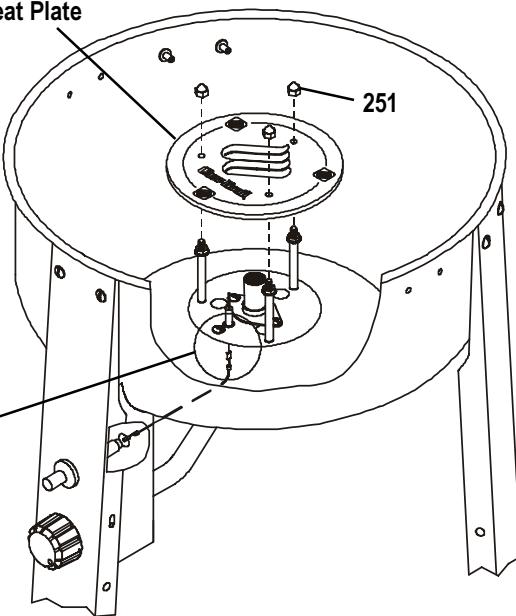
#10 Bag

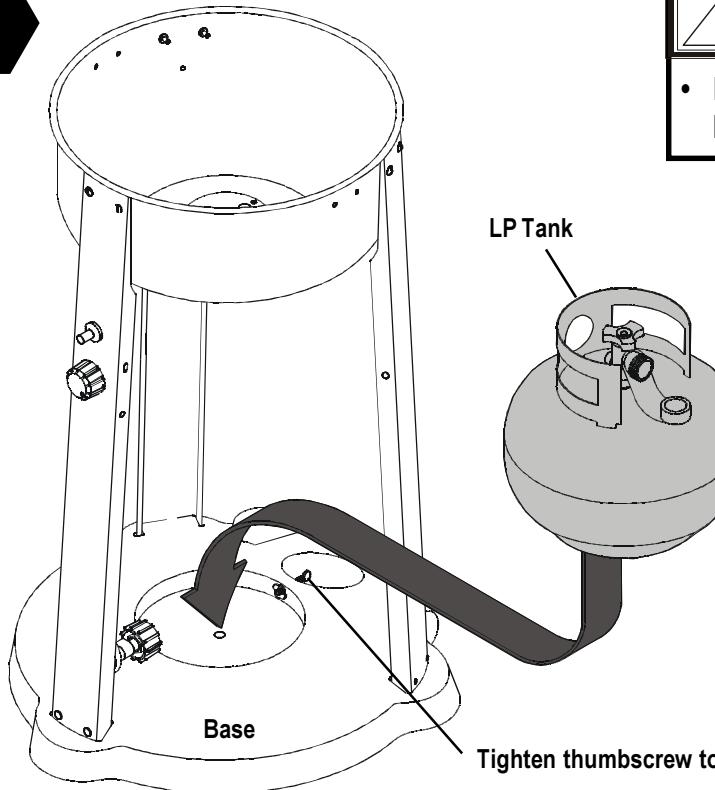


251



Heat Plate



**9****CAUTION**

- Failure to install tank correctly may allow gas hose to be damaged in operation.

▲ LP gas tank should be filled at this time to a maximum of 80% fill level with LP gas before attaching to cart.

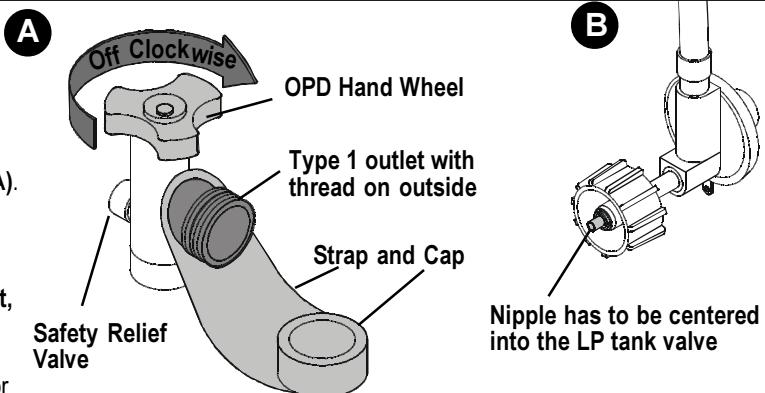
▲ Position LP tank as shown for placement into plastic base.

**10**

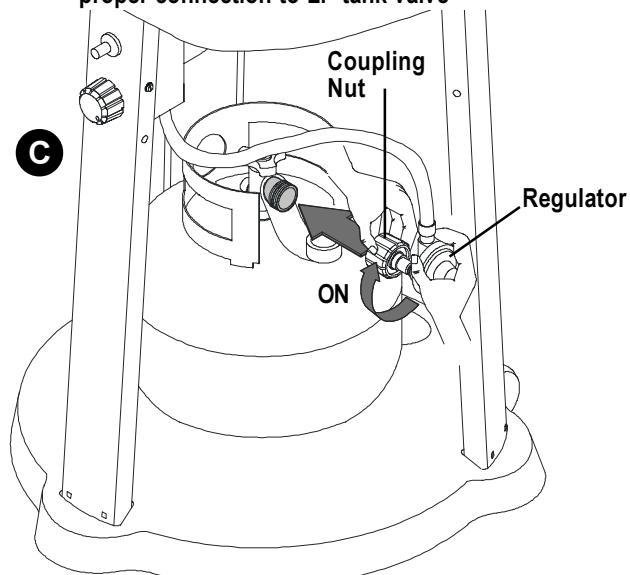
- Turn control knob OFF.
- Turn LP tank OFF by turning hand wheel clockwise to a full stop (A).
- Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.
- Hold regulator, insert nipple (B) into LP tank valve. Nipple must be centered in LP tank valve. Hand tighten coupling nut, holding regulator in a straight line (C) with LP tank valve so as not to cross thread the connection.**
- Turn coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in LP tank valve, resulting in some resistance. **An additional one-half to three quarters turn is required to complete connection. Tighten by hand only - do not use tools.**

Note: If you cannot complete the final connection, disconnect regulator and repeat steps 4 and 5. If you are still unable to complete the connection, **do not use this valve and regulator!**

- Follow "Leak Test" instructions.



Hold coupling nut and regulator as shown for proper connection to LP tank valve



## Assembly - Leak Test



### WARNING



- Do not use grill until leak checked.
- If leak is detected at any time, STOP. *Immediately* close LP tank valve, stay away from the grill and call an LP gas supplier or your fire department!

#### For your safety

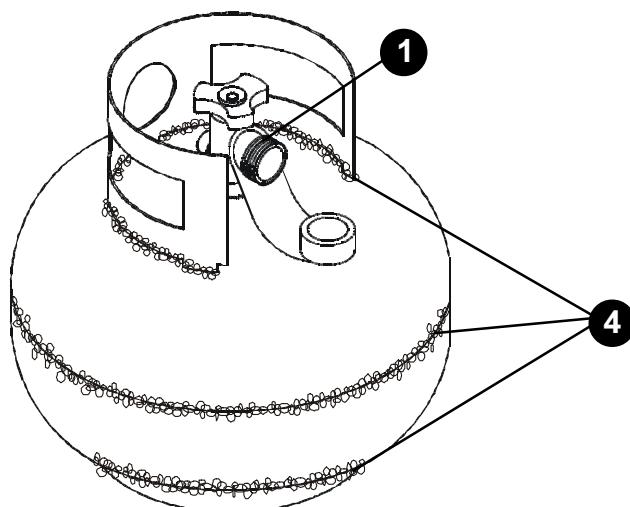
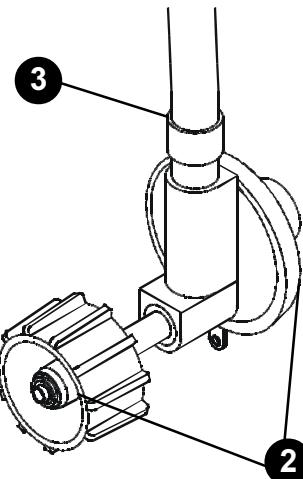
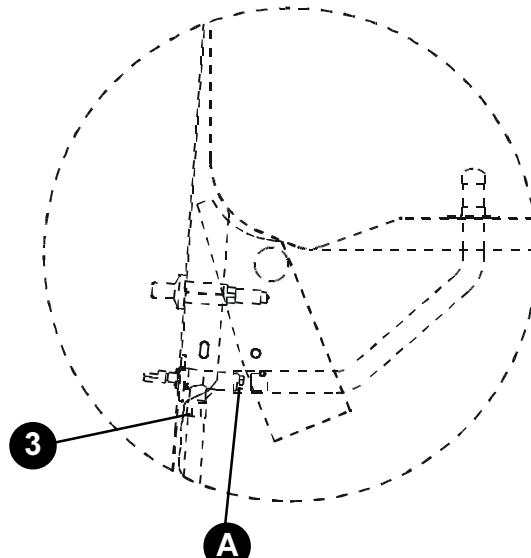
- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or active electrical appliances. During leak test, keep grill away from open flames or sparks.
- Never remove opening at end of valve (A).

#### To leak test your grill:



Use a clean paint brush and 50/50 soap and water solution. **Use mild soap and water.** ▲ **Do not use household cleaning agents.** Damage to gas train components can result.

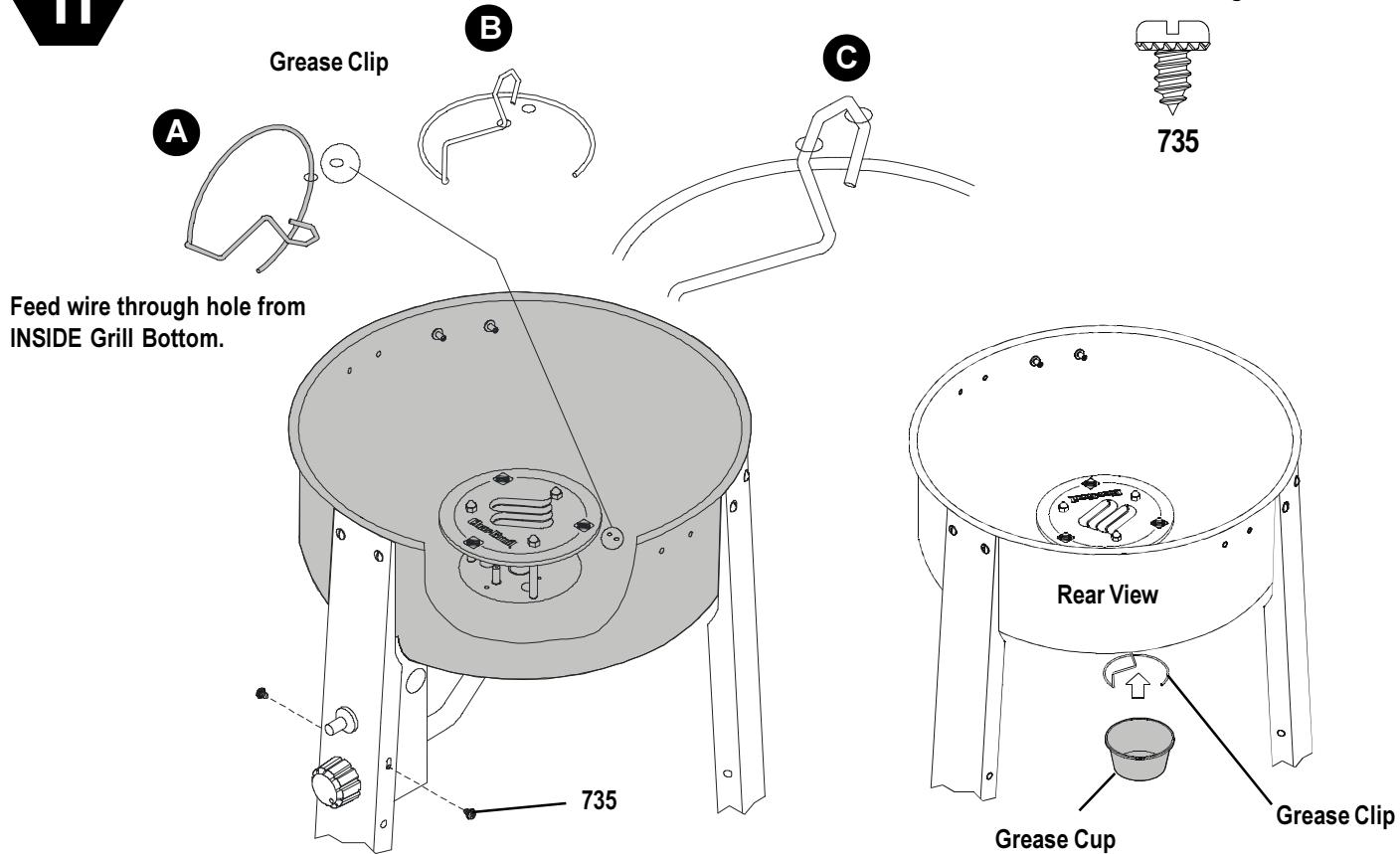
1. Turn control knob to OFF
2. Be sure regulator is tightly connected to LP tank.
3. Completely open LP tank valve by turning hand wheel counter clockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto following connections:
  - LP tank valve (1) including threaded portion into tank;
  - Regulator fitting, face at crimps and vent hole (2);
  - Hose (3) and all connections;
  - All LP tank welds (LP tank collar, middle and bottom) (4).
5. "If growing" bubbles appear, there is a leak. Close LP tank valve immediately. Retighten connections and repeat leak test procedures. If leaks cannot be stopped replace parts. Order new parts by giving the serial, model number and name of items needed to the Grill Service Center at **1-800-241-7548**.
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.



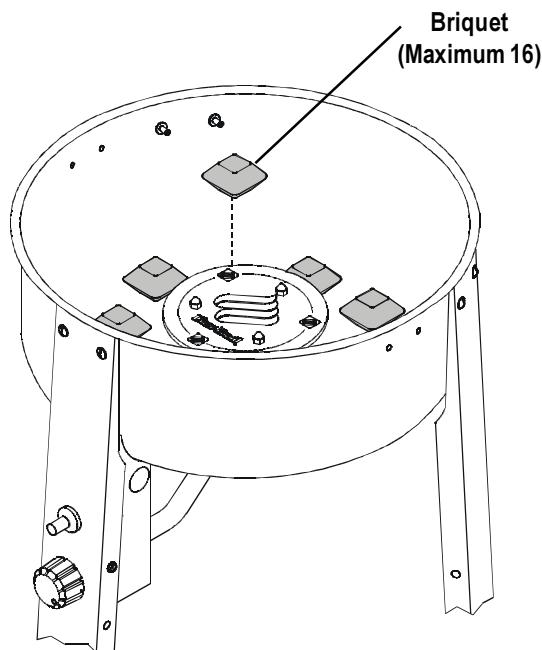
### WARNING



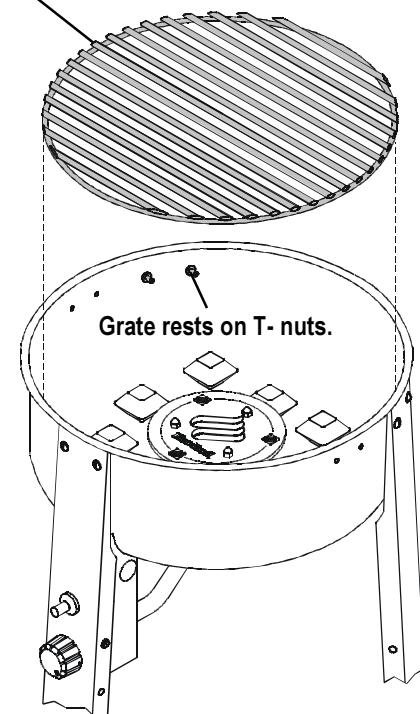
- If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department.

**11****12**

Briquets should be evenly distributed around lowest part of grill bottom.

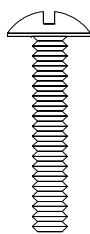
**13**

Cooking Grate



**14**

#10 Bag



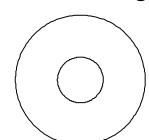
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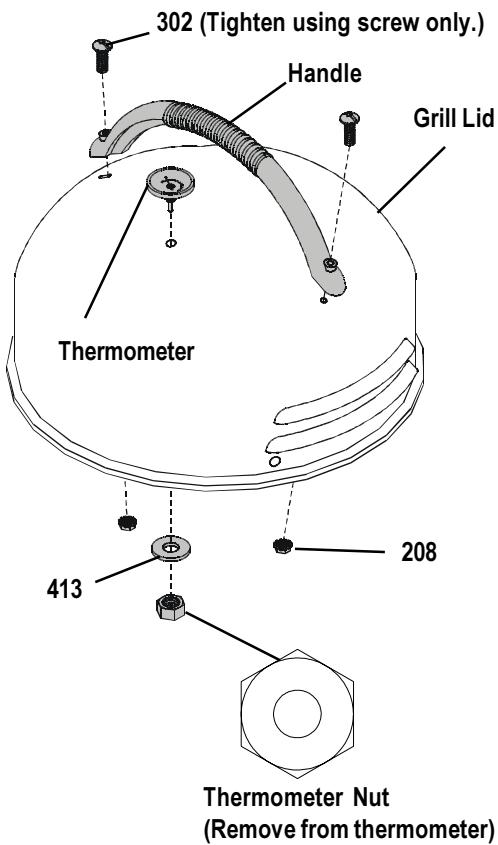
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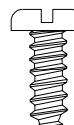
Misc. Bag



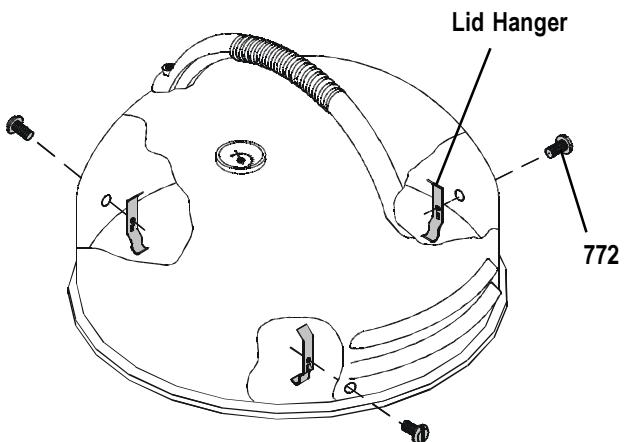
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**15**

Misc. Bag



772



## Use & Care



### WARNING



- NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside of closed grill is hazardous.
- Never operate grill with LP tank out of correct position specified in assembly instructions.
- Always close LP tank valve and remove coupling nut before moving LP tank from specified operating position.



### CAUTION



- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops turn knob and LP tank off.
- Do not leave grill unattended while preheating or burning off food residue on high. If grill has not been regularly cleaned a grease fire can occur that may damage the product.

### Safety Tips

- ▲ If you have a grill problem see the "Troubleshooting Section".
- ▲ Before opening LP tank valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off control knob and LP tank valve.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils to avoid burns and splatters.
- ▲ Grease cup must be attached to grease clip and emptied after each use. Do not remove grease cup until grill has completely cooled.
- ▲ If you notice grease or other hot material dripping from grill onto valve, hose, or regulator, turn off gas supply at once. Determine the cause, correct, and clean valve, hose and regulator before continuing. Perform a leak test.
- ▲ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.

### Before Your First Cookout

- Light burner, check to make sure it is lit, close the lid and warm up grill on HIGH for 15 minutes. Curing of paint and parts will produce an odor only on first lighting.

## Use & Care

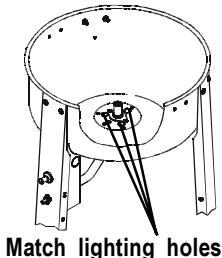
### Placing Briquets

- Use 16 briquets.
- This is the maximum number of briquets that may be used.
- Replace greasy briquets to avoid flare-up.
- **Do not use charcoal in your gas grill.**

### Ignitor Lighting

- ▲ **Do not lean over grill while lighting.**

1. **Open lid.** Turn on gas at LP tank.
2. Push in and turn knob on control leg to HIGH.
3. Push IGNITOR button rapidly to light. Be sure burner lights and stays lit.
4. If IGNITOR does not work, follow match lighting instructions.



### Match Lighting

- ▲ **Do not lean over grill while lighting.**

1. **Open lid.** Turn gas on at LP tank.
2. Place lit long-stem match into one of three large match lighting holes around burner tube from beneath grill.
3. Push in and turn control knob to HIGH. Be sure burner lights and stays lit.

### Burner Flame Check

1. Light burner in grill bottom using long-stem match as described in **Match Lighting**.
2. Push in and rotate knob from **HIGH** to **LOW**. You should see a noticeably smaller flame in **LOW** position from that seen in **HIGH** position. **Always check flame, as described above, prior to each use.**

- ▲ **Let grill cool before placing briquets.**

push in knob and release, knob should spring back. If knob does not spring back, replace valve assembly before using grill. Turn knob to **LOW** position then turn back to **OFF** position. Valve should turn smoothly.

### Hose Check

- Before each use, check to see if hose is cut or worn. Replace damaged hose before using grill. Use only valve/hose/regulator specified by manufacturer.

### General Grill Cleaning

- Clean porcelain grill lid and bottom with soap and water or nonabrasive cleaner to remove dust and grease. Use Creme of Tartar for stubborn stains. Do not use a grill cleaner on outside of grill. Wipe with vinegar. **Do not paint inside of grill.**
- Replace ceramic briquets as frequently as necessary to avoid grease buildup and flare-ups.
- **Porcelain grate:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.

|   |                |  |
|---|----------------|--|
|   | <b>CAUTION</b> |  |
| <ul style="list-style-type: none"><li>• Clean burner twice a month when in regular use. Clean burner prior to use after storage. Spiders and insects like to build nests in burner tube (especially during colder months). These nests can cause flashback (fire in burner tube).</li></ul> |                |  |
|   |                |  |
| <b>Typical spider web inside burner</b>   |                |  |

### Repainting Your Grill

- After extended use and exposure to weather, paint on grill legs may deteriorate or become spotted. Although this detracts from grill's appearance, it will not impair its performance.
- To refinish grill legs, use wire brush and lightly sand with fine grit sandpaper. Sanding allows new paint to adhere more easily. Refinish legs with heat-resistant paint.

### Storing Your Grill

- Clean cooking grate and discard old briquets.
- Apply a light coating of vegetable oil to heat plate.
- Store in dry location.
- When LP tank is connected to grill, store both outdoors in well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.
- Store grill indoors ONLY if LP tank is disconnected, removed from grill and stored outdoors.

### Turning Grill Off

- Turn knob to **OFF** position. Turn LP tank hand wheel clockwise to a full stop.

### Ignitor Check

- **Turn gas off at LP tank.** Press ignitor button rapidly. "Click" should be heard each time at electrode. See Troubleshooting if no click is heard.

### Valve Check

- **Important: Make sure gas is OFF at LP tank before checking valve.** Knob locks in place. To check valve, first

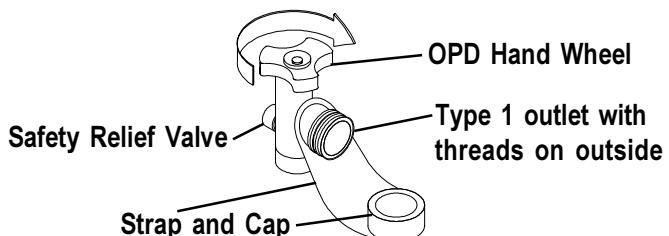
## Use & Care

### LP Tank (LP Gas Supply Cylinder)

- The LP tank used with your grill must meet the following requirements.
- LP tank designed for use with your grill measures 12" (diameter) x 12-1/2" (tall) with 14 lb. capacity maximum. LP tank which measures 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum may also be used.
- Be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods, Transport Canada (TC). See LP tank collar for marking.
- LP tank valve must have:
  - Type 1 outlet compatible with regulator or grill.
  - Safety relief valve.
  - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.



Off Clockwise



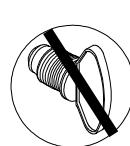
- Supply system must be arranged for vapor withdrawal and include collar to protect LP tank valve.

### DANGER

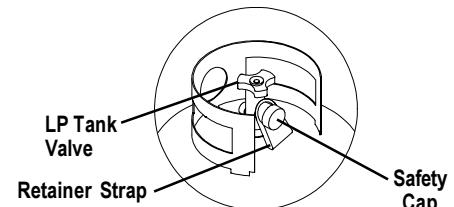
- The safety relief valve on the LP tank could activate releasing gas and cause an intense fire with risk of death or serious injury.
  - NEVER store a spare LP tank under or near grill or in enclosed areas.
  - Never fill the cylinder beyond 80% full. An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve.
  - If you see, smell or hear escaping gas, immediately get away from the LP tank/grill and call your fire department.
  - All spare LP tanks must have safety caps installed on the LP tank outlet.

### LP Tank Removal, Transport & Storage

- Turn OFF control knob and LP tank valve. Turn coupling nut counter clockwise by hand only - do not use tools to disconnect. Loosen thumbscrew, carefully lifting LP tank up and out of plastic base. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.



Do not use this  
POL Transport Plug



- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). An LP tank must not be stored in a building, garage or any other enclosed area. Never leave an LP tank inside a vehicle which may become overheated by the sun.
- Do not store LP tank in an area where children play.

### LP (Liquefied Petroleum Gas)

- Is nontoxic, odorless and colorless when produced. For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

### LP Tank Filling

- Use only licensed and experienced dealers.
- LP tank **must be purged** before filling to maintain gas odor.
- Dealer should **NEVER** fill LP tank more than 80% of LP tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP

tank valve and call local LP gas dealer for assistance.

- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas companies" for nearest certified LP dealers.
- LP tank Exchange:** Many retailers that sell grills offer you the option of replacing your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders.

**Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.**

- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- Leak test new and exchanged LP tanks BEFORE connecting to grill.



### WARNING

- Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.

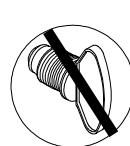


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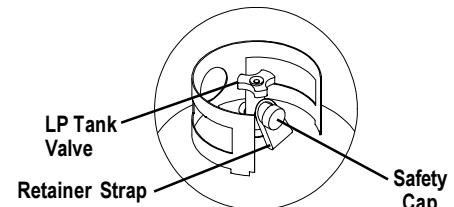
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Do not use this  
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- Do not store LP tank in an area where children play.

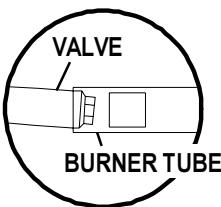
## Use & Care

### Cleaning the Gas Train

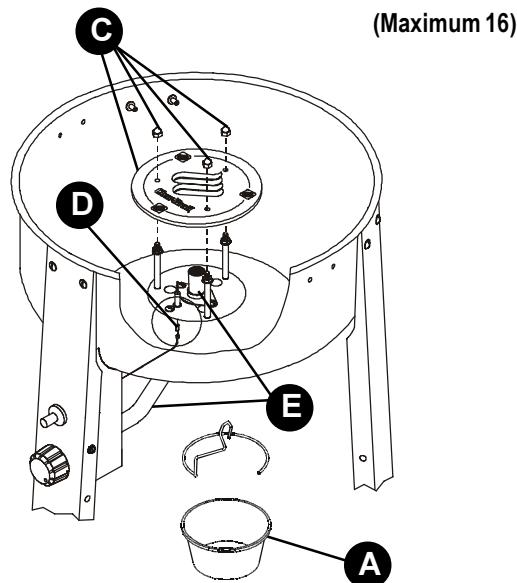
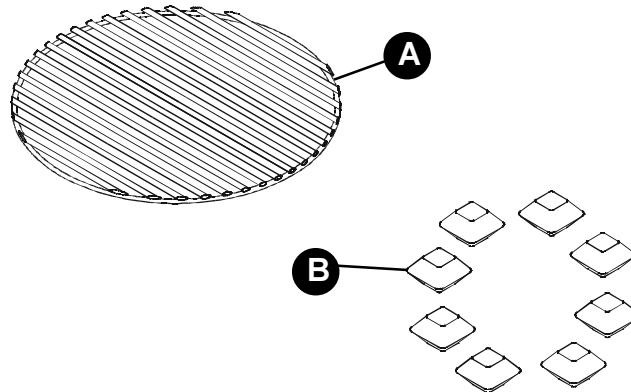
1. Turn gas OFF at knob and LP tank.
2. Remove cooking grate and grease cup (A).
3. Properly discard old briquets (B).
4. Remove acorn nuts and burner plate (C).
5. Disconnect ignitor wire from electrode. Wipe ceramic portion of electrode with rubbing alcohol and cloth (D).
6. Examine upper and lower surfaces of burner tube closely (E). If any cracks or holes are found, replace burner tube.

#### ▲ VERY IMPORTANT:

When replacing burner tube, burner tube must pass through hole in valve cover and engage valve attached to control leg.



7. Using garden hose (preferably with nozzle), force water through burner tube to clean.
8. Replace burner plate and acorn nuts.
9. If grill is to be stored, coat tube burner lightly with cooking oil. Wrap protective cover over each end to keep insects out.
10. Attach flat end of ignitor wire to electrode.
11. Add briquets to grill
12. Replace cooking grate and grease cup.
13. Before cooking again on grill, follow Gas Flow Check.
14. Grill must be completely dry before cooking.



## Limited Warranty

Char-Broil guarantees the Char-Broil® Patio Caddie™ shall be free from defects in both material and workmanship under normal and reasonable use (and correct assembly as assembled by the consumer-purchaser) by the original purchaser, for use in the home, for the following periods as specified herein:

1. Porcelain top and bottom, legs, base, and burner system - for five (5) years from the date of purchase.
2. All other parts including handles, cast heat plate, wheels and temperature gauge - for a period of one (1) year from the date of purchase.

If the product fails to operate due to manufacturing defect the defective part will be repaired or replaced at Char-Broil's option.

The product, along with proof of purchase, must be returned postage prepaid. If you wish to obtain performance of any obligation under this limited warranty, you should write to: **Char-Broil, Consumer Warranty / P.O. Box 1240, Columbus, GA 31902-1240**

Char-Broil may require reasonable proof of purchase and we suggest you keep your receipt. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling the product or Char-Broil will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to the discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty.

This warranty does not include the cost on any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of the transportation of the product, or damage incurred through commercial use of the product. ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANT ABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED ABOVE FOR THE PARTS DESCRIBED THEREIN. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Char-Broil dealers nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

Char-Broil maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. The warranty gives you specific legal rights and you may also have other rights which vary from state to state.

Certified Grill Parts And Accessories®, Char-Broil and Design®, Char-Broil (Gas Grill Briquettes)®, Char-Diamonds®, Cooking Zone and Design®, Diamond Flame®, Executive Chef®, Faststart®, Flare Fighter®, FlavorMaster®, Gas Grill Silhouette and Design®, H2O Smoker®, Lava Flame®, MasterFlame®, MasterFlame Precision Cooking System®, PowerSpark®, Quantum®, VIP®, PrecisionFlame and Design®, Sierra®, and TruFlame® are registered Trademarks of the W.C. Bradley Company. Thermos® is a registered trademark of the Thermos Company and its affiliates.

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Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,279,566; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D436,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,614; D448,615; D448,616; D448,975; D449,492 and D451,759. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending.

## Troubleshooting

| Problem                                      | Possible Cause  | Prevention/Cure  |
|--|---|--|
| <b>Burner will not light using ignitor.</b>  | Wire and/or electrode covered with cooking residue.<br>Electrode and burner are wet.<br>Electrode cracked or broken "sparks at crack"<br>Wire is loose or disconnected.<br>Wire is shorting (sparking) between ignitor and electrode.<br>Bad electrode. | Clean wire and/or electrode with rubbing alcohol and clean swab.<br>Wipe dry with cloth.<br>Replace electrode.<br>Reconnect wire or replace electrode/wire.<br>Replace ignitor wire/electrode.<br>Replace electrode.   |
| <b>Burner will not match light.</b>          | No gas flow.<br>Coupling nut and regulator not fully connected.<br>Obstruction of gas flow.<br>Disengagement of burner to valve.<br>Is grill assembled correctly?   | Check to see if LP tank is empty. If LP tank is not empty, refer to "Sudden drop in gas flow".<br>Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools.<br>Clear burner tube.<br>Reengage burner and valve.<br>Check steps in assembly instructions. |
| <b>Sudden drop in gas flow or low flame.</b> | Out of gas.<br>Excess flow valve tripped.   | Check for gas in LP tank.<br>Turn off knob and LP tank valve. Wait 30 seconds and light grill.<br>If flames are still low turn off knob and LP tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light grill.   |
| <b>Flames blow out.</b>                      | High or gusting winds.<br>Low on LP gas.<br>Excess flow valve tripped.  | Turn front of grill to face wind or increase flame height.<br>Refill LP tank.<br>Refer to "Sudden drop in gas flow" above.   |
| <b>Flare-up.</b>                             | Grease buildup.<br>Excessive fat in meat.<br>Excessive cooking temperature.   | Clean grill and replace briquets.<br>Trim fat from meat before grilling.<br>Adjust (lower) temperature accordingly.  |
| <b>Persistent grease fire.</b>               | Grease trapped by food buildup around burner system.  | Turn knob to OFF. Turn gas off at LP tank. <b>Open lid carefully</b> and let fire burn out. <i>After grill cools, remove and clean all parts.</i>  |
| <b>Flashback... (fire in burner tube)</b>    | Burner and/or burner tube blocked.  | Clean burner and/or burner tube.   |
| <b>Unable to fill LP tank.</b>               | Some dealers have older fill nozzles with worn threads.   | The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.   |

## Patio Caddie Cooking Chart

Cooking times and temperatures may vary according to specific recipes, cooking conditions, or barbecue equipment used. Take this into consideration to insure best results. Please note: High = 500-650 F° / Medium = 350-500 F° / Low = 200-350 F°

| ITEM                                | SIZE/QUANTITY | TEMPERATURE       | TIME  | TIPS   |
|-------------------------------------|---------------|-------------------|---|--|
| Beef Steak                          | 1 inch        | High/medium high  | Rare - 7-10 minutes, Medium - 12-15 minutes<br>Well - 18-20 minutes                     | Sear over high heat. Reduce to medium high. Cover.   |
| Hamburgers                          | 1/2 inch      | Medium            | Medium - 10 minutes, Medium/well - 12 minutes<br>Well - 15 minutes                      | Cover. Turn once.  |
| Pork Chop                           | 1 inch        | High/medium       | 30 minutes, Internal temp. 160°F  | Sear over high heat. Reduce to medium. Cover.  |
| Boneless Pork Loin                  | 2 pounds      | Low               | 1 hour, Internal temp. 160°F  | Brown roast over direct heat. Cover. Remove to side for indirect cooking. Cover.                     |
| Baby Back Pork Ribs                 | 1-3/4 pounds  | Medium/low<br>Low | 50 minutes  | Brown over medium/low for 10 minutes. Cover. Reduce to low. Cover. Baste last 15 minutes with sauce. |
| Boneless, Skinless, Chicken Breast  | 8 ounces      | Medium/high       | 20 minutes  | Pound, rub with oil. Sear over high heat. Cover. Reduce to medium. Cover.                            |
| Cut Chicken                         | 1 each        | Medium            | Wings - 20 minutes, Leg/thigh - 35 minutes<br>Breast - 40 minutes, Internal temp. 165°F | Cook skin side first. Cover.   |
| Turkey Breast with Ribs             | 2 pounds      | Low               | 1 hour, Internal temp. 165°F  | Cook skin side down first to brown. Cover.   |
| Shrimp, Medium, peeled and deveined | 8 ounces      | Medium/high       | 5 minutes   | Skewered, oiled. Cover.  |
| Corn on Cob                         | 1 each        | Medium            | 40 minutes  | Husks on, soaked in cold water. Direct heat, cover. Turn during cooking.                             |
| Baking Potatoes                     | 1 each        | Medium            | 1 hour  | Wrap in aluminum foil. Indirect heat. Cover. Turn once during cooking.                               |
| Yellow Onion                        | 1 each        | Medium/high       | 12-15 minutes   | 1/2 inch whole rings. Oiled. Cover.  |

### Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

**Clean:** Wash hands, utensils and surfaces with hot soapy water before and after handling raw meat and poultry.

**Separate:** Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

**Cook:** Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

**Chill:** Refrigerate prepared foods and leftovers promptly.

### How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180°F; breasts, 170°F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160°F and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145°F. All cuts of pork should reach 160°F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165°F, or until steaming hot.